

THE  
**HASTINGS**  
BOWRAL

**DINING**  
**MENU**

**DINING MENU SERVED**

Wednesday & Thursday 11am-8:30pm  
Friday and Saturday 11am-9pm  
Sunday 11am-6pm

*10% Surcharge Applies on Sundays and Public Holidays*



# SMALLS

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<b>GARLIC FLATBREAD</b> 8 Wood roasted flatbread, confit garlic, rosemary, aged parmesan (V)	<b>FRESHLY SHUCKED OYSTERS</b> 4/\$20 10/\$50 Mignonette, lemon (GF)(DF)
<b>SAN DANIELLE PROSCIUTTO</b> 23 Shaved prosciutto, rockmelon, stracciatella, pistacchio	<b>BURRATA</b> 23 Sweet tomatoes, basil oil, black salt (V) (GF)
<b>MORTADELLA</b> 21 Pickled peppers, olive oil	<b>SCALLOP CEVICHE</b> 24 Lime, chilli, soft herbs, avocado mousse (GF)(DF)
<b>ROASTED ZUCCHINI BLOSSOMS</b> 22 Whipped ricotta, hot honey, walnuts (V)	<b>BEEF CARPACCIO</b> 25 Rocket, capers, lemon, granna padano (GF)
<b>SALMON CRUDO</b> 24 Cucumber, citrus, extra virgin olive oil, cress (GF)	<b>BABY SQUID</b> 22 Lightly coated crispy loligo squid, szechuan, lime aioli (GF) (DF)

# BIGS

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<b>CHICKEN COTOLETTA (BONE IN)</b> 32 Parmesan and oregano crumbed chicken breast, chopped cos salad, buttermilk dressing	<b>ROASTED PORCHETTA</b> 34 Crispy porchetta, fennel, rocket, salsa verde, lemon (GF)
<b>CRAB LINGUINE</b> 34 Spanner crab, garlic, chilli, tomato, bisque, basil	<b>ROASTED EGGPLANT</b> 31 Romesco, labneh, soft herbs, molasses(V)
<b>PAN-ROASTED BARRAMUNDI</b> 34 Rocket, fennel, orange, walnuts	<b>RISONI AL VERDE</b> 30 Asparagus, zucchini, broccolini, whipped ricotta (V)(VO)

<b>LAMB RAGU</b> 34 Slow roasted lamb shoulder, tomato sugo, rigatoni, gremolata	<b>PETIT EYE FILLET</b> 48 180gm MB3 beef fillet, thyme roasted potatoes, wilted greens, jus (GF) (DFO)
	<b>800GM RIBEYE</b> 129 Rangers Valley beef, nduja butter, chimichurri (GF) (DFO)

## SIDES

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Shoestring fries, truffle aioli, aged parmesan (GF)(DFO)(V) 12	Roast Pumpkin, Whipped Ricotta, Pepitas, Pomegranate (GF)(V)(VO) 13
Beef tallow spuds, black salt (GF) 12	Rocket, Fennel, Orange, Walnuts, Granna Padano (VO) 14
Charred broccolini, nduja butter, almonds (VO) 12	

# FOR THE KIDS

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Includes Ice cream and Jelly

## FISH & CHIPS

## HAM & CHEESE FLATBREAD

## FRIED CHICKEN & CHIPS

# DESSERT

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<b>CLASSIC TIRAMISU</b> 18 Sponge finger, coffee liquor, mascarpone	<b>CHOCOLATE TART</b> 17 Belgian chocolate ganache, salted caramel mousse, hazelnut praline
<b>CREME BRULEE</b> 19 White chocolate, raspberry sorbet, pistachio	<b>CHEESE PLATE</b> 28 Selection of soft and hard cheeses, lavosh, quince

V = Vegetarian | VO = Vegan Option | DF = Dairy Free | GF = Gluten Free



# WINE

## WHITE G | B

**Cherry Tree Hill Chardonnay** 12 | 49  
*Cowra, Australia*

**Frankie Sauvignon Blanc** 9.5 | 39  
**2024**  
*South Australia*

**Kismet Moscato NV** 10 | 44  
*Victoria, Australia*

**Artemis Pinot Grigio 2024** 14 | 58  
*Southern Highlands*

**Nick O’Leary Riesling** 15 | 70  
*Canberra Region*

**Totara Sauvignon Blanc** | 55  
*Marlborough*

**Dawning Day Pinot Gris 2025** | 60  
*Southern Highlands*

**Credaro Kinship Chardonnay** | 65  
**2024**  
*Margaret River*

**Henschke Julius Riesling 2024** | 85  
*Eden Valley*

**Alois Lageder Porer Pinot** | 95  
**Grigio 2023**  
*Alto Adige, Italy*

**Sa Raja Vermentino Superiore** | 110  
**Kramori 2023 DOCG**  
*Sardinia, Italy*

**Shaw + Smith Lenswood** | 120  
**Chardonnay 2022**  
*Adelaide Hills*

## RED G | B

**Chain of Fire Shiraz** 9 | 38  
**Cabernet**  
*Central Ranges*

**Frankie Shiraz 2024** 9.5 | 39  
*South Australia*

**Poggio Anima Primitivo** 13 | 58  
**“Lilith” 2023**  
*Salento, Italy*

**Artemis Pinot Noir 2023** 14 | 62  
*Southern Highlands*

**Hesketh Regional Selections** | 60  
**Cabernet 2022**  
*Coonawarra*

**Artemis Shiraz 2023** | 68  
*Southern Highlands*

**Dawning Day Pinot Noir 2024** | 70  
*Southern Highlands*

**Dawning Day Garage** | 75  
**Grenache 2024**  
*Southern Highlands*

**The Artsmith Petit Verdot** | 85  
**2023**  
*Barossa Valley*

**Mount Horrocks Cabernet** | 100  
**Sauvignon 2022**  
*Clare Valley*

**Henschke Keyneton** | 120  
**Euphonium Shiraz Blend 2022**  
*South Australia*

## ROSÉ G | B

**Alkoomi Grazing Rosé** 10 | 45  
*Frankland River, Western Australia*

**Dawning Day Slim Dusky** | 75  
**Pinot Rosé 2025**  
*Southern Highlands*

**Rameau d’Or Petit** | 85  
**Amour Rosé 2024**  
*Provence, France*

**AIX Dry Rosé 2024** | 95  
*Provence, France*

**MAGNUM (1.5L)**  
**AIX Rosé** | 125  
*Provence, France*

## SPARKLING G | B

**Frankie Sparkling NV** 9 | 38  
*South Australia*

**Mojo Prosecco NV** 11 | 45  
*South Australia*

**Clover Hill NV Cuvée** | 85  
*Tasmania*

**Veuve Clicquot Brut** | 155  
*Champagne*

**Louis Roederer Collection** | 190  
**245 NV**  
*Champagne, France*

**Dom Perignon** | 699  
*Champagne, France*

**MAGNUM (1.5L)**  
**Louis Roederer Collection** | 380  
**244 NV**  
*Champagne*

# BEER

## M | S

**Great Northern Mid** 6.5 | 8

**Carlton Draught** 7 | 9

**Reches** 7 | 9

## M | S

**4 Pines** 7.8 | 9.8

**Balter** 7.8 | 9.8

**Peroni Nastro Azzuro** 7.8 | 9.8

# COCKTAILS

**Aperol Spritz** 18

**Elderflower Spritz** 18

**Limoncello Spritz** 18

**Margarita** 20

**Spicy Margarita** 20

**Tommy’s Margarita** 20

**Amaretto Sour** 20

**Cosmopolitan** 20

**Old Fashioned** 20

**Espresso Martini** 20

**French Martini** 20

**Whisky Sour** 20

# SPIRITS

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## VODKA

<u>Blue Mile Vodka</u>	10
<u>Smirnoff Red Label</u>	11
<u>Grey Goose</u>	14

## GIN

<u>Gordons London Dry</u>	11
<u>Gordon's Premium Pink</u>	12
<u>Hendrick's Small Batch</u>	14
<u>Ink Floral Infused</u>	15

## WHISKY

<u>Canadian Club</u>	12
<u>Johnnie Walker Red</u>	12
<u>Jack Daniel's Old No.7</u>	12
<u>Jameson Irish Whiskey</u>	13
<u>Gentleman Jack</u>	14
<u>Glenfiddich 12yo Single Malt</u>	15
<u>Laphroaig 10yo Single Malt</u>	17
<u>Balvenie 14yo Caribbean Cask</u>	18
<u>Hakushu Distiller's Reserve</u>	20
<u>Yamazaki 12yo Single Malt</u>	35

## COGNAC

<u>Hennessy VS</u>	16
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## TEQUILA

<u>Jose Cuervo Silver</u>	12
<u>1800 Coconut Agave Silver</u>	15
<u>Patrón Xo Cafè Coffee Tequila</u>	18
<u>Patrón Silver Mexican Tequila</u>	19
<u>Herradura Reposado Tequila</u>	20
<u>Don Julio Añejo</u>	22

## LIQUEURS & APERITIFS

<u>Aperol</u>	11
<u>Campari</u>	11
<u>Steinbok Triple Sec</u>	11
<u>St-Germain Elderflower</u>	11
<u>Amaro Montenegro</u>	11
<u>Rosso Antico Aperitivo</u>	12
<u>Pimm's No.1</u>	12
<u>Baileys Irish Cream</u>	12
<u>Disaronno Amaretto</u>	12
<u>Fireball Cinnamon</u>	12
<u>Jägermeister</u>	12
<u>Wild Turkey American Honey</u>	12
<u>Chambord Raspberry</u>	12
<u>Midori Melon</u>	12
<u>Galliano Sambuca Black</u>	13
<u>Cinzano Dry Vermouth</u>	13
<u>Kahlúa Coffee Liqueur</u>	13

## RUM

<u>Bundaberg UP Rum</u>	11
<u>Malibu Coconut</u>	11
<u>Captain Morgan Spiced</u>	12
<u>Bacardi Carta Blanca</u>	12

# NON-ALCOHOLIC

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## JUICE

<u>Orange Juice</u>	6
<u>Apple Juice</u>	6
<u>Pineapple Juice</u>	6
<u>Cranberry Juice</u>	7

## SOFT DRINKS

<u>Pepsi</u>	4.5
<u>Pepsi Max</u>	4.5
<u>Lemonade</u>	4.5
<u>Solo</u>	4.5
<u>Tonic Water</u>	4.5
<u>Ginger Ale</u>	4.5
<u>Lemon, Lime and Bitters</u>	5
<u>Bundaberg Ginger Beer</u>	7

## BOURBON

<u>Southern Comfort</u>	11
<u>Jim Beam Black</u>	13
<u>Wild Turkey 81 Proof</u>	13
<u>Maker's Mark</u>	14

## TEA

<u>Green Tea</u>	4.5
<u>English Breakfast</u>	4.5
<u>Chamomile</u>	4.5
<u>Earl Grey</u>	4.5

## COFFEE

	C   M
<u>Cappuccino</u>	4.5   5
<u>Espresso</u>	4.5   5
<u>Flat White</u>	4.5   5
<u>Latte</u>	4.5   5
<u>Long black</u>	4.5   5
<u>Macchiato</u>	4.5   5
<u>Piccolo</u>	4.5   5
<u>Mocha</u>	4.5   5
<u>Hot Chocolate</u>	4.5   5
<u>Iced Latte</u>	5

SWING.

SIP.

SOCIALISE.

@THEHASTINGSBOWRAL

